

Chocolate Challenge

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Introduction

By Amanda Bennett

Chocolate—the word alone is enough to make a child’s mouth water! From our earliest piece of chocolate candy to the cool, delicious flavor of chocolate ice cream, many people have come to appreciate the wonderful taste of chocolate. At our house, many fun memories of birthdays and special events include a chocolate cake or homemade chocolate milkshakes. What is your favorite chocolate memory?

At our house, a favorite treat for the whole family is Dad’s handmade chocolate fudge, cooked from scratch. From the time the children were small, they knew when Dad was getting ready to make fudge and would line up to watch the amazing process of going from cocoa, sugar, butter, and vanilla to the melt-in-your-mouth, delicious, warm chocolate fudge spread on a buttered slab of marble on the kitchen counter. He still makes his specialty for holidays and homecomings, and it is a wonderful thing to recognize the smell of chocolate cooking as it wafts through the house! The fudge-making adventures have been some very special times for our crew, and what a simple and affordable way to make some great memories.

Choosing this topic for a Download N Go™ study was easy for me, since we have had so much fun with chocolate at our house. With this study/lapbook, your child will investigate all kinds of things about chocolate, including the history of chocolate, kinds of chocolate, fun facts about Brazil, one of the countries where the cacao tree is grown, and much more. Each day your student will explore and investigate, creating and adding more learning components to his *Chocolate Challenge* lapbook—building a wonderful reminder of all that he is learning, to be enjoyed for years to come.

With the new Download N Go™ unit studies, you are about to begin a new kind of learning experience. Each study is one week in length, having five daily lessons with lapbook components for each day. The name, Download N Go™, comes from the concept that these studies are ready to use as soon as you have downloaded them. No preparation or waiting time or other expensive resources are required. A few inexpensive items are needed for the lapbook—a simple file folder, a glue stick, safety scissors, a brass brad, a ribbon, and a few pieces of cardstock. That’s it—simple, effective, and what a way to learn!

From developing an understanding of the basics of how chocolate is made and where it comes from, to learning about the rainforests and the ancient Maya and Aztec uses of chocolate, this is going to be an exciting adventure. Your child will be learning about:

- The history of chocolate.
- Brazil, native home of the cacao tree.
- The variety of chocolate.
- The stories of some of the world's foremost chocolatiers.

Along the way, there will be science discoveries, such as learning about how chocolate comes from a bean pod—that makes it a vegetable, right? Your student will also learn a bit of history and geography as he studies the story of chocolate and the types of chocolate enjoyed across the globe.

So get ready for the adventure, and thanks for spending a week with us as we begin the *Chocolate Challenge*!



Note to parents: *Remember that Internet site content can change overnight. Please check the sites that you plan to use before your child visits them in the study.*

Daily Objectives

Day 1: Chocolate – What Is It?

1. What kind of plant does chocolate come from?
2. Where and when was chocolate first used as food?
3. Let's learn about Brazil and take a look at Brasilia.
4. Chocolatier of the Day: Milton Hershey

Day 2: The Story of Chocolate

1. What's the story on chocolate: Where do cacao trees grow?
2. Become familiar with the rain forest and the cacao tree.
3. Let's learn about Brazil and the city of Manaus.
4. Chocolatier of the Day: Henri Nestlé

Day 3: Types of Chocolate

1. Learn about different kinds of chocolate.
2. What are the Iguassu Falls?
3. Let's learn about Brazil and the city of Sao Paulo.
4. Chocolatier of the Day: John Cadbury

Day 4: The Science of Chocolate

1. What does the cacao tree need to grow?
2. Conching helps us get the full flavor of chocolate.
3. Let's learn about Brazil and the city of Rio de Janeiro.
4. Chocolatier of the Day: Domingo Ghirardelli

Day 5: Let's Have a Chocolate Party!

1. The party preparations begin.
2. Let's learn about Brazil's flag.
3. Chocolate around the world.
4. Chocolatier of the Day: Rodolphe Lindt

Day 1

Chocolate—What Is It?

To begin our day of chocolate adventure, let's take a look at these two videos to see how chocolate is made:

Video: [How Is Chocolate Made?](#)

Video: [From Tree to Treat](#)

How many things can you think of that have chocolate in them? *List them here.*

_____	_____
_____	_____
_____	_____

What is your favorite chocolate treat? *Draw a picture of it below.*



An older student may prefer this [Chocolate Treats](#) pop-up book added to their lapbook.

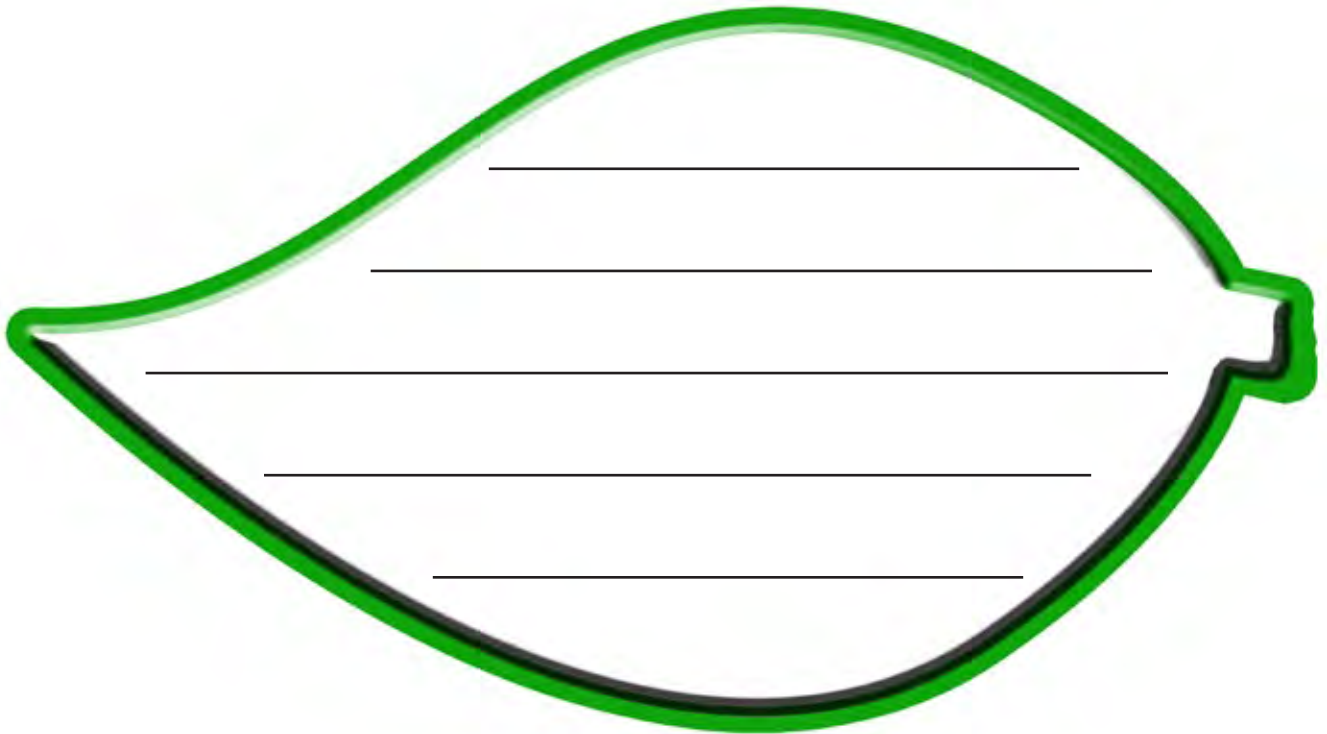
Chocolate is made from the fruit of what tree? *Write your answer below.*

["Chocolate" Tree](#)

Cacao and chocolate are fun words to say out loud. Here's a link to learn how to say [cacao](#). *Now you try it—how does it sound? Write the definition of cacao below.*

[Cacao](#)

[What Is Cacao?](#)



Write the definition of chocolate below.

[Chocolate](#)

[What Is Chocolate?](#)
